| 000529 - Roasted Cauliflower CACFP : | Components         | Attributes | Allergens | Allergens | Allergens     |
|--------------------------------------|--------------------|------------|-----------|-----------|---------------|
| 000329 - Roasteu Gauillower GAGFF.   | Components         | Attributes | Present   | Absent    | Unidentified  |
| HACCP Process: #2 Same Day Service   | Meat/Alt:          |            |           |           | ? - Milk      |
| Number of Portions: 25               | Grains:            |            |           |           | ? - Egg       |
| Size of Portion: 1/2 CUP             | Fruit:             |            |           |           | ? - Peanut    |
|                                      | Vegetable: 0.5 cup |            |           |           | ? - Tree Nut  |
|                                      | Milk:              |            |           |           | ? - Fish      |
|                                      |                    |            |           |           | ? - Shellfish |
|                                      |                    |            |           |           | ? - Soy       |
|                                      |                    |            |           |           | ? - Wheat     |

| Ingredients            | Measures   | Instructions  |
|------------------------|--|---|
| 011135 CAULIFLOWER,RAW | 3 1/2 head large (6-7" dia.)                             | Clean and cut cauliflower into bite sized pieces if not already in florets.   |
| 799986 SALT, KOSHER    | 1/2 Tbsp 1 tsp 1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp | 2. Combine cauliflower, salt, cinnamon, coriander, cumin, thyme, and oil. Mix until fully coated.  3. Place on a sheet tray, or 18 x 13 inch tray, lined with parchment and place in a 400° F oven for 20 minutes or until golden brown and tender. |

\*Nutrients are based upon 1 Portion Size (1/2 CUP)

| Calories               | 50 kcal  | Cholesterol   | 0 mg   | Sugars    | *2.3 | g    | Calcium            | 32.50 mg   | 45.98%  | Calories from Total Fat     |
|------------------------|----------|---------------|--------|-----------|------|------|--------------------|------------|---------|-----------------------------|
| Total Fat              | 2.58 g   | Sodium        | 130 mg | Protein   | 2.34 | l g  | Iron               | 0.85 mg    | 8.59%   | Calories from Saturated Fat |
| Saturated Fat          | 0.48 g   | Carbohydrates | 6.17 g | Vitamin A | 12.3 | 3 IU | Water <sup>1</sup> | *108.63* g | *0.00%* | Calories from Trans Fat     |
| Trans Fat <sup>2</sup> | *0.00* g | Dietary Fiber | 2.49 g | Vitamin C | 57.3 | 3 mg | Ash <sup>1</sup>   | *0.94* g   | 48.96%  | Calories from Carbohydrates |
|                        |          |               |        |           |      |      |                    |            | 18.57%  | Calories from Protein       |

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

<sup>\* -</sup> denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>&</sup>lt;sup>1</sup> - denotes optional nutrient values

<sup>&</sup>lt;sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.